



## Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violation(s) of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Asian Buffet</b>	Telephone Number <b>812-945-1888</b>	Date of Inspection (mm/dd/yr) <b>6-17-19</b>	PERMIT # <b>18-20</b>
Establishment Address (number and street, city, state, zip code) <b>3813 Charlestown Rd New Albany, IN 47150</b>	<b>646-508-6348</b>		
Owner <b>Feng Lin</b>	Purpose: <u>1. Routine</u>	Follow-up <b>NO</b>	Release Date <b>10 days</b>
Owner's Address	2. Follow-up	Summary of Violations: <b>NC 9 R 1</b>	
Person in Charge <b>Alex Zheng</b>	3. Complaint		
Responsible Person's E-mail	4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager <b>Alex Zheng 9-17-22</b>	5. Temporary	1 2 3 4 <input checked="" type="checkbox"/> 5	
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
177	NC		Observed containers of raw meat stored on floor under prep table.	corrected
234	NC		Observed 3 bulk bins with scoops w/o handles	1 week
295	NC		Observed can opener, ice machine, bottom shelf of prep table in need of additional cleaning.	today
245	NC	R	Observed sanitizer rag out of solution at sushi station and in kitchen.	corrected
413	NC		Observed 1/2 in door gap under back door.	2 weeks
416	NC		Observed dead bugs in light shield in kitchen.	1 week
426	NC		Observed scattered debris behind stove.	corrected
430	NC		Observed damaged drywall, creating debris to the left of hot water heater. - remove damaged material	1 month
			Observed damage grout & tiles in warewash area.	2 months
431	NC		Observed cleaning needed under hibachi grill - Squeegee water in warewash to drain.	2 days

Received by (name and title printed):

**Manager (Alex Zheng)**

Inspected by (name and title printed):

**Thomas Snider, EHS**

Received by (signature):

Inspected by (signature):

**Thomas Snider**

cc:

cc:

cc: